

Coffee Bean Magazine



issue 2

Editorial

When putting together this edition of Coffee Bean I came across some unusual coffee ideas and some great new coffee facts.

In this issue Strange things people put into coffee from syrup to eggs weird or what, also tips for you to create your own good coffee in What creates a good coffee.

We have a few short poems from a few different writers and Mexico eyes up the coffee market and other coffee news and of course the coffee ritual.

Only short and sweet but that's it for now.

Bry Cee

*Coffee Bean
Magazine*



in this issue...

Putting Strange Things Into Coffee

Annabel's Coffee Party

What Creates A Good Coffee Bean

Coffee Ritual

Putting Strange Things into Coffee

Whilst browsing the internet, I came across an interesting blog about putting strange things into coffee. The first thought that came to mind was that it's bad enough putting milk into good coffee, but bacon, peanut butter, salmon and eggs are just a few of the strange items this blog talks about putting into your coffee.

The Smithsonian Institution's *Food & Think* blog is all about coffee and putting strange things in it.

Have a look for yourself; it may put you off coffee for life or it may even make you a coffee lover.

Crack an egg into a mug, add coffee and await the caffeine infusion. The brewed coffee doesn't look any more shiny than usual. Apparently the taste is actually quite good and the egg doesn't affect the flavour much (or the shine), but it does have a slightly thicker texture which is supposed to make the coffee quite appetizing. Personally I haven't tried this and won't be any time soon.

The link is as follows: <http://puttingweirdthingsincoffee.com>

Coffee Bean Research



Annabel's coffee party

A lady called Annabel Park organised nearly 500 Coffee Party meetings taking place nationwide in Washington DC. Word had spread quickly on the group's swelling *Facebook* page, so much so that she knew the cafe would be full on the day.

China Dickerson, a 26-year-old community organizer, said the Coffee Party wouldn't last "unless we get someone a little more powerful to head it." She wanted a rabble-rouser.

One night in January, she signed on to her *Facebook* page and ranted about "the false narrative that the tea party is the real America." Her friends picked up on the post and it led to the creation of the Coffee Party. Within days, thousands of people signed up on *Facebook*.

Park is trying to take it all with a sense of humor, though she admits the stress is starting to get to her. She clocks about five hours of sleep a night, and works without pay, putting airline tickets and hotels on her credit cards. "It's a grand experiment," she says. "Who would say no to this? It's a once-in-a-lifetime opportunity." She's planning a Coffee Party convention this August, somewhere in Mid-west USA due to the kind natures of the people there. "We're not going to be out there protesting," she says.

She insists there may yet come a day when the two parties *Coffee* and *Tea* will set aside their differences and beat their placards into plowshares. "There's room for debate between the two platforms," she says. Beautiful visions can be difficult to shake.

Banks that don't Lend

Banks have money in their vault
They won't lend it
It's all their fault.

The country is crippled, businesses fail
People unemployed
Government has failed.

Banks hoard the money
They want you to save
As the government again have it their way.

What creates a good coffee bean?

The first job is usually to pick the beans at the height of ripeness and then carefully process them so that the bean stands on its own, and is not impacted by any rough, careless, negligent handling at the mill where it is processed.

Coffee beans have lots of family. Some people say that a single coffee bean gets handled by up to 150 different people before it goes down the gullet. Not a pleasant thought, but it is said to add to the flavour.

Secondly, it helps to have cultivators of *coffea arabica* that produce better tasting coffee, as opposed to producing just lots of coffee. Some coffee beans can look lovely and yet have no taste. Some beans can look awful and taste delicious. Some ripe coffee cherries can look great, but be really light and low quality. This just goes to show that looks are not all that matters.

Third important fact it is best to grow the coffee at higher altitudes (above 3,500 to 5,500 feet) so that the bean doesn't get too hot, or grow too fast and take on more water. Higher grown beans are denser and better able to handle the intense heat in a roaster.

Fourth, it is best to pick the beans when they are super ripe; big, red, large, mature and fully developed. They should then be milled immediately so that the real quality of the bean can stand on its own and not be influenced by the fruit or the interaction of the fruit with water and warm weather, and microbial activities that can impact, usually in a negative way, the bean.

Coffee bean Research



Coffee Ritual

Whilst on holiday on a beautiful and warm Spanish Island, I spent my stay there in a good quality bed and breakfast. Everyday I took part in a coffee ritual - I was standing in a line to use the coffee machine which was filled with the finest blend of coffee beans. It was a great coffee maker with an automatic grinding system, etc.

This coffee machine had a plastic tube on top so that you could see the coffee beans. Even from long distance you could smell that this coffee machine serves “fresh” and “real” coffee.

I realized that standing in the coffee ritual line was pointless. Because on the other side of the square table there was another coffee machine, the only difference was that the coffee beans were hidden inside the machine. So really I stood in the coffee ritual queue for nothing during my stay.

Bri Cee

HAPPY

Oh to be happy
each and every day,
Smile and be content,
Be great in every way.

Laugh as you walk,
Sing after you talk,
Be bright and bushy tailed,
Let love be unveiled.

Smile at everyone,
Bring a little sun,
No matter what they have done
show faith in everyone.

When it is time to sleep,
Have a ritual to keep,
Then awake and greet the day
with a smile every day.



Mexico Eyes Instant Coffee Market with Robusta Push

Mexico has decided to increase production of robusta coffee and have now planted more trees as it aims to become one of the world's top producers of coffee of the instant variety. Some farmers worry the varieties fetch lower prices and have let their objections be known.

The Mexican government has now decided to partner with Swiss food giant *Nestle* to provide Mexican farmers with improved, high-yielding types of robusta to cut down on the amount of coffee Mexico imports each year.

Coffee comes in robusta and arabica varieties. Arabica is preferred for its smoother taste while robusta is seen as lower quality, and is usually sold at a lower price, to be used in blends and instant coffee.

As *Nestle* plans to increase the capacity of its soluble coffee plant in Toluca, outside of Mexico City, this will make it the largest in the world.

So we will be keeping our eyes on the price of coffee here in the UK.

Coffee Bean Research

JOKE OF THE MONTH



A man walked up to a vending machine, put in a coin, and pressed the button labelled, "Coffee, double cream, sugar." No cup appeared. Then two nozzles went into action, one sending forth coffee, the other cream. After the proper amounts had gone down the drain where the cup should have been the machine turned off. "Now that's real automation," the man exclaimed. "This thing even drinks it for you!"

THE HOT SEAT

An uninsured motorist is not entitled to recover non-economic damages for negligence,

A California Court of Appeal has ruled Teckla Chude An uninsured motorist is not entitled to recover non-economic damages for negligence.

According to documents in *Teckla Chude v. Jack in the Box Inc.*, Teckla Chude went through a drive through at Jack in the Box (JIB) in Los Angeles and ordered a breakfast sandwich and coffee.

When the JIB employee handed Chude her order, the coffee lid was not properly secured, so the cup dropped into her lap, hot coffee pooled in her seat, and she suffered second degree burns and skin discoloration to her buttock and thigh.

The injuries prevented her from working, sitting or driving, causing Chude to miss two weeks of school and an opportunity for an internship.

Consequently, Chude filed an action against JIB, alleging negligence and seeking both economic and non-economic damages.

But this was later refused in the appeal court.



DOES COFFEE REALLY GIVE YOU THE BOOST?

The belief that a freshly brewed cup of your favourite coffee stimulates your brain and makes you feel more awake is a myth according to new research.

Scientists have now found that the the so-called “caffeine high” is apparently just a reaction to the body craving the drug “mm give me more cofeeee”.

Anyway they had 379 people take part in a study this then showed that regular coffee drinkers needed a hit of caffeine to gain the same level of alertness as non-coffee drinkers.

The study showed that we don't gain an advantage from drinking our cup of caffeine laced coffee in the morning. Although we feel alerted by it, apparently the coffee we seek is just bringing us back to normal,”



